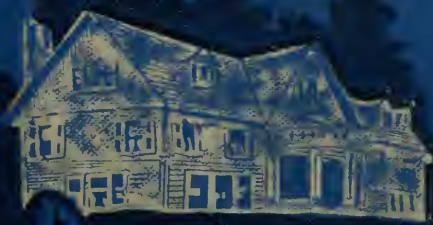


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COLONIAL RECIPES

MAUDE
A
BOMBERGER





COLONIAL RECIPES FROM OLD
VIRGINIA AND MARYLAND MANORS



COLONIAL RECIPES

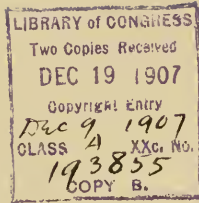
FROM OLD VIRGINIA
AND MARYLAND MANORS

*With Numerous Legends and
Traditions Interwoven*

BY
MAUDE A. BOMBERGER



NEW YORK AND WASHINGTON
THE NEALE PUBLISHING COMPANY
1907



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MAUDE A. BOMBERGER



TO
MY MOTHER
WHOSE HOUSEKEEPING WAS IN KEEPING
WITH HER HOUSE—
QUAINT AND OLD-FASHIONED

INDEX TO RECIPES

BEVERAGES

- A Champagne Punch for Ladies (Mr. O. H. W. Hunter), 86
- A Harvest Drink (Hampton), 54
- Catawaba Wine (Mr. O. H. W. Hunter), 85
- Cherry Bounce (Weldon), 101
- Mint Brandy (Hampton), 81
- Mint Julep (Weldon), 80
- Old Maryland Apple Toddy (Weldon), 98
- Quince Brandy (Mr. G. A. Davis), 86
- Tea Punch (Mr. O. H. W. Hunter), 86

BREAD AND PASTRY

- Batter Bread (Weldon), 95
- Bread Cake (Brandon), 32
- Breakfast Bread (Glen Ellen), 57
- Buns (Ravensworth), 27
- Fritters (Arlington), 27
- Graham Wafers (Shirley), 31
- Maryland Biscuits (Weldon), 94
- Muffin Loaf (Audley), 18
- Pastry (The Rocks), 41
- Potato Rolls (Weldon), 95
- Sally Lunn (Weldon), 96
- Southern Corn Bread (The Rocks), 40
- Thin Biscuits (Weldon), 94

CAKE

- A Rich Black Cake (Mt. Vernon), 15
Black Fruit Cake (Winston), 64
Black Cake (The Rocks), 38
Charlotte Polonaise Cake (Castle Howe), 75
Ice Cream Cake (Weldon), 97
Jumbles (Waverly), 59
Pound Cake (Harewood), 20
Robert E. Lee Cake (Buena Vista), 28
Sand Tarts (Weldon), 99
Soft Ginger Bread (Glen Ellen), 56
Sponge Cake (Brandon), 32
White Cake (Castle Howe), 75
White Loaf Cake (The Rocks), 40
Woodberry Cake (Weldon), 99

MEATS

- Boiled Turkey (Kingston Hall), 72
Creamed Chicken (Shirley), 30
Deviled Turkey (Kingston Hall), 71
For Curing Hams (Belmont), 61
Old Colonial Easter Ham (Weldon), 93
Old Maryland Baked Ham (Weldon), 92
Old Maryland Filling for Ham and Fowls (Weldon),
93
Pickled Boiled Fish (Kingston Hall), 71
Pickled Oysters (Westover), 35
Veal Terrapin (Weldon), 101

PICKLES

- Cantaloupe Pickle (Weldon), 100

Index to Recipes

9

Chow Chow (Harewood), 21
German Pickle (Harewood), 20

PUDDINGS, DESSERTS, ETC.

An Irish Potato Pudding (Winston), 65
An Irish Potato Pudding (The Rocks), 38
A Simple Potato Pudding (Hampton), 54
Blackberry Pudding (Glen Ellen), 56
Brown Betty (Weldon), 102
Charlotte Russe (Winston), 66
Cream Mints (Weldon), 83
Genuine Old English Plum Pudding (Castle Howe,
 Randolph Family), 73
Gherkin Preserves for Dessert (The Rocks), 41
Hamburg Cream (Blakeley), 22
Mincemeat for Pies (The Rocks), 40
Rice Flour Pudding (Waverly), 59
Topsy Pudding (Weldon), 96

SAUCES AND JELLIES

Lettuce Dressing (Belmont), 62
Mint Jelly for Lamb (Weldon), 82
Mint Sauce for Lamb (Weldon), 82
Spiced Currants (Oak Hill), 43

SOUPS

Brown Soup (Glen Ellen), 57
Chicken Soup (Kingston Hall), 70
Tomato Soup (Weldon), 97
Vegetable Soup (Kingston Hall), 69

INDEX TO MANORS

- | | |
|-----------------------|------------------------|
| Arlington, 25-28 | Kingston Hall, 67-72 |
| Audley, 16-18 | Mt. Vernon, 13-15 |
| Belmont, 60-62 | Oak Hill, 42-44 |
| Blakeley, 20, 22 | Ravensworth, 26, 27 |
| Blenden, 55 | Ringgold Manor, 13, 14 |
| Boonesborough, 87-89 | Shirley, 29-31 |
| Brandon, 32 | The Cottage, 42 |
| Buena Vista, 16, 35 | The Rocks, 36-41 |
| Castle Howe, 73-77 | Waverly, 58 |
| Doughoregan Manor, 69 | Weldon, 90-102 |
| Glen Ellen, 55-57 | Westover, 34-35 |
| Hampton, 51-54 | White House, 26 |
| Harewood, 19-24 | Williams' Port, 84-86 |
| Kenmore, 16 | Winston, 63-66 |

PART I
VIRGINIA

*"I wish I was in the land of cotton,
Old times dar am not forgotten,
Look away! Look away! Look away,
Dixi Land."*

MOUNT VERNON

Mount Vernon—the home of Washington—why, the world knows it by heart, and how we all love to catch a breath of it at times! This time it is a savory breath, for, through the kindness of Mrs. Henry Onderdonk, of Ringgold Manor, we have a famous old recipe from Mount Vernon. The “Recipe for a Rich Black Cake” is so suggestive of a Colonial wedding in the South that we can almost see the wide old kitchen at Mount Vernon, with its brick floor, and the gracious “Lady Washington,” as she was called in those days, her Recipe Book in hand, giving orders to her faithful servants for the wonderful preparations going forward, preparations for the wedding of her granddaughter, Nellie Custis, to Major Lawrence Lewis, the favorite nephew of the General. This wedding was solemnized in the drawing-room at Mount Vernon on February 22, 1799, the last birthday that Washington spent on earth. It was a brilliant occasion, and General Wash-

ington himself gave the bride away. This famous old recipe was an inheritance to Mrs. Onderdonk from her great-grandmother, Mrs. Hazelhurst, of Philadelphia, to whom it was given by Mrs. Washington herself. General and Mrs. Washington were at that time living in Philadelphia, for General Washington was filling the office of President of the United States. Mrs. Washington and Mrs. Hazelhurst were devoted friends, and, after the death of General and Mrs. Washington, Mrs. Lawrence Lewis gave to Mrs. Hazelhurst, as a little memento of her grandmother, a china sugarbowl which had been used daily at Mount Vernon by General and Mrs. Washington, and which is now numbered by Mrs. Onderdonk, of Ringgold Manor, among her Colonial heirlooms. And not less precious to her is the little recipe from Mount Vernon—such a homely, human little thing. Yet the magnificent silver cake basket and the Peale miniature of her great-grandmother, Mrs. Hazelhurst, which were buried during the Revolutionary War to insure their safety, are not more sacred to her than this little recipe.

Before her marriage Mrs. Onderdonk was

the beautiful and accomplished Miss Mary Latrobe of Baltimore, the daughter of Mr. Benjamin H. Latrobe, the great engineer, and granddaughter of Mr. Benjamin H. Latrobe, the famous architect and engineer, who was the first architect of the Capitol building at Washington, and other noted buildings. This is the famous recipe:

TO MAKE A RICH BLACK CAKE

(Mount Vernon)

Take 20 eggs; divide the whites from the yolks, and beat the whites to a froth. Then work 2 pounds of butter to a cream, put the whites of eggs to it, a spoonful at a time, until well mixed. Then put 2 pounds of sugar, finely powdered, in it in the same manner. Then add the yolks of eggs, well beaten, $2\frac{1}{2}$ pounds of flour, and 5 pounds of fruit. Add to this $\frac{1}{4}$ ounce of mace, a nutmeg, $\frac{1}{2}$ pint of wine, and some French brandy. Five and one-quarter hours will bake it.

MRS. WASHINGTON,
Mount Vernon.

AUDLEY

Nellie Custis—what a household name it is in Old Virginia! Through the kindness of her great-granddaughter, Miss Marie Stewart Lewis, of “Buena Vista,” a famous old recipe belonging to her grandmother, Mrs. Lorenzo Lewis, is given. Mrs. Lorenzo Lewis was the daughter-in-law of Nellie Custis. Miss Marie Stewart Lewis is of distinguished Virginia ancestry. Her father, Colonel John Redmon Coxe Lewis, was the son of Lorenzo Lewis and Esther Maria Coxe Lewis, who, as Miss Esther Coxe of Philadelphia, was a recognized belle of her day. She was descended from John Redmon Coxe, who was one of the committee appointed by Queen Elizabeth to revise the Episcopal Prayer-Book. Lorenzo Lewis was the son of Nellie Custis and Major Lawrence Lewis, who was the son of Colonel Fielding Lewis and Bettie Washington of Kenmore, who was the sister of General Washington.

Colonel Lewis had many pleasant memories

of his distinguished grandmother, beautiful Nellie Custis. Among them was one that he often told, one that reads like a little poem; how she kept a little trundlebed under her bed, when he was a little boy, and she would pull it out herself and tuck him in it whenever he got sleepy. And when Nellie Custis fell asleep for the last time at Audley, the old Lewis home, which was a perfect treasure trove of Washington heirlooms from Mount Vernon, where there are traditions attached to every corner, it was this favorite grandson, Colonel John Redmon Coxe Lewis, who carried her body to Mount Vernon to rest among kindred dust in that hallowed spot.

Colonel John Redmon Coxe Lewis was an officer in the old navy, and was with Commodore Perry when he opened the Port of Japan, but when war was declared between the States he resigned from the navy, and became an officer in the Confederate Army, where he served with distinction throughout the war. Colonel Lewis married Miss Maria Byrd Freeland of Richmond, who was a toast and belle of that city before the war. In "A Diary from Dixie," Mrs. Chestnut's fragrant little

book of those rose-and-lavender-scented days, we read much of this famous belle. Among other things there is a description of her wedding, which was a brilliant event.

MUFFIN LOAF

(*Audley*)

Four eggs; beat whites and yolks separately; 1 large spoonful of butter rubbed into 1 quart of flour; $\frac{1}{2}$ pint yeast, 1 cup of warm milk. Set to rise at 12 o'clock M. for tea.

MRS. LORENZO LEWIS,

(Who married the son of Nellie Custis and Lawrence Lewis, nephew of Washington.)

HAREWOOD

Colonel Samuel Washington, the eldest full brother of General George Washington, built the homestead of Harewood, which is said to have been modeled after an old Washington mansion in England. He died at the age of 47, having been married five times. His various wives were Jane Champe, Mildred Thornton, Lucy Chapman, Annie Steptoe, and Suzannah Perrine.

General George Steptoe Washington, son of the fourth Mrs. Washington, was one of the five nephews whom General Washington named as his executors and to whom he left his swords. He married Lucy Payne, a sister of the beautiful Dolly Madison.

Harewood has sheltered many illustrious guests, among them the Marquis de Lafayette and James Madison, and it was in this stately old mansion that Dolly Payne became the wife of James Madison, Father of the Constitution, and twice President of the United States.

The Colonial mantelpiece in the drawing-

room at Harewood was a gift to the Washington family from Lafayette.

Through the courtesy of Miss Christine Washington, of Harewood, the great-great-granddaughter of Colonel Samuel Washington, these favorite old recipes from Harewood and also from Blakeley are given.

POUND CAKE

(Harewood)

One pound of butter rubbed until it is soft as cream, 1 pound of flower sifted, 1 pound of powdered sugar, 10 eggs well beaten separately. Put alternately into the butter, sugar, flour, and the whites of the eggs. Beat all well together. Flavor with lemon, nutmeg, and a tablespoon of French brandy.

GERMAN PICKLE

(Harewood)

To 7 pounds of fruit of any kind put 3 pounds of sugar, 1 quart of vinegar, $\frac{1}{2}$ ounce of mace. Make a syrup by boiling the sugar, spice, and vinegar together. Pour it over the fruit and let it stand 2 days; the third day scald the fruit and sugar together.

CHOW CHOW

(Harewood)

One-half peck tomatoes, 2 large heads of cabbage, 15 onions, 25 cucumbers, 1 pint of grated horseradish, $\frac{1}{2}$ pound of mustard seed, little onions (left whole), $\frac{1}{2}$ teaspoon of ground pepper, 1 teaspoon of tumeric, 1 teaspoon of ground cinnamon. Cut the cucumbers, onions, and cabbage in pieces and pack down with salt over night. In the morning drain them and put them to soak in vinegar and water for a day or two. Drain again and mix with the spices and put on the fire with 3 pounds of sugar and enough vinegar to cover the whole. After it is cold mix $\frac{1}{2}$ pound of ground mustard with $\frac{1}{2}$ pint of salad oil and mix it well with the pickle.

SHE WAS A BEAUTY

Rondel

She was a beauty in the days
When Madison was President;
And quite coquettish in her ways—
On conquests of the heart intent.
Grandpapa, on his right knee bent,
Wooed her in stiff, old-fashioned phrase—
She was a beauty in the days
When Madison was President.

And when your roses where hers went
Shall go, my Rose, who dates from Hayes,
I hope you'll wear her sweet content
Of whom tradition lightly says:
She was a beauty in the days
When Madison was President.

—H. C. BUNNER.

HAMBURG CREAM

(A favorite dessert at Blakeley)

Five eggs, 1 lemon, $\frac{1}{4}$ pound sugar. Mix the juice and grated rind of the lemon with the sugar and yolks of the eggs. As soon as it comes to a boil stir the whites of the eggs well beaten in and take quickly from the fire and serve in glasses.

MISS CHRISTINE WASHINGTON,
Harewood.

THE LEGEND OF ST. GEORGE'S CHAPEL

Several miles from Harewood are the old ruins of St. George's Chapel, around which is woven a most interesting legend of Alverder the Beautiful. Surrounding the ruins is an old graveyard, and on one of the graves rests an old-fashioned marble slab. It is weather-beaten and winter-scarred, save at the bottom,

where it is worn white as if by the constant kneeling of someone upon it. From this grave a little foot-path—it has such a human look about it!—leads to where there was at one time a gate or stile.

Tradition tells that there was in those early Colonial days a beautiful maiden named Al-verder, who was a member of old St. George's Chapel. Her portraits, still hanging upon the walls of some of the old mansions, show her to be of exquisite loveliness. And of course her lovers were legion. Among them there were two who seemed to be favored, but the girl was unable to decide between them, until one Sunday when they both appeared at her home to escort her to service at St. George's Chapel. One rode a beautiful white horse, leading another just like it, on which was a sidesaddle. The other suitor came in a handsome vehicle, driving two dashing bays. Al-verder came out on the piazza dressed in a riding habit. She dismissed the other, and rode to church with the man of her choice. That evening at four o'clock a duel was fought by the lovers in the old churchyard, in which the accepted lover was mortally

wounded. He died shortly afterward. His rival disappeared, and it is said he died in a foreign land.

The morning after the duel Alverder came to the chapel and knelt beside her dead lover, after which she disappeared and was never seen again. The young man was buried near the spot where he fell and a marble slab was placed over his grave. It is said that every evening at dusk a woman in black is seen walking up the lane which once led to the churchyard, and a narrow path is worn across it to the grave of her unfortunate lover, where she kneels and weeps over the marble slab.

ARLINGTON

Arlington, the home of the Custises and Lees, is another grand old home that the world knows by heart. It was here that Robert Edward Lee wooed and won the beautiful Mary Custis, daughter of Washington Parke Custis, and it was here in 1831 in this stately old mansion that they plighted their troth, the ceremony being performed by the Rev. William Meade, afterward Bishop of Virginia. A little story about this wedding is still told by the members of the Lee family. The Rev. Mr. Meade was caught in a severe thunder storm when he was on his way to the wedding and was completely drenched with the rain. He had to borrow clothing from Mr. Custis, and as the latter was short and stout and the clergyman tall and thin, his appearance was very amusing. He was forced to wear his surplice all the evening to hide the misfit of his garments.

Now, it was not the custom in those days to take a wedding journey, and after the wed-

ding the guests all remained for a week-end party. And it is told that every night at the hour of retiring the servants brought in a brimming punch-bowl, an heirloom in the Custis family, it having been given to General Washington by Colonel Fitzhugh, a former aide-de-camp. Inside of the bowl was painted a ship with the hull resting in the bottom; and it was the rule of the house to drink down to the hull of the ship.

But these days are gone, and the light has gone out of Arlington, yet it is sweet to think of its master as a radiant angel beyond the stars.

Through the kindness of Mrs. Mary Tabb Lee of Ravensworth, we have these old recipes from Arlington and from Ravensworth. Mrs. Lee is the widow of General W. H. F. Lee, known during the war as "Rooney" Lee, who was the second son of General Robert E. Lee. He was born at Arlington in 1837, and served in the Civil War in every grade from captain to major-general. After the war, General Lee settled down as a planter on the old Custis estate, "White House," which was the scene of George Washington's marriage to Mrs. Custis. He afterward made Ravens-

worth his home, a place noted for its wonderful beauty. It was the old Colonial manor of the Fitzhughs. Mrs. Lee was before her marriage Miss Mary Tabb Bolling, and she still lives at Ravensworth.

These are the old Lee recipes :

FRITTERS

(Arlington)

Make up 1 quart of flour with 1 egg well beaten; a large spoonful of yeast, and as much milk as will make it a little softer than muffin dough. Mix it early in the evening. In the morning, when well risen, work in 2 tablespoonfuls of melted butter. Make into balls the size of a walnut and fry a light brown in boiling lard. Serve with wine and sugar or molasses.

BUNS

(Ravensworth)

Make up at night, 1 quart of flour, 1 cup of yeast, and a piece of lard the size of an egg. Set to rise. In the morning add 4 eggs well beaten, a large spoonful of butter, and enough flour so you can work it; then set to

rise again. When light make out into round rolls or buns and let stand in pan to rise again; then bake. When nearly done brush the tops with white of an egg and sprinkle sugar on thin.

MRS. MARY TABB LEE.

The following is not a Colonial recipe, but it seems most fitting that it should be placed here, and especially so as it is given by Mrs. John Redmon Coxe Lewis of "Buena Vista," who was a cousin of General Robert E. Lee, and her husband, Colonel Lewis, was a first cousin of Mary Custis, wife of General Lee.

ROBERT E. LEE CAKE

(*Buena Vista*)

Ten eggs, the weight of 10 eggs in sugar, half the weight in flour, the juice of one lemon. Make like sponge-cake, bake like jelly-cake.

FILLING FOR CAKE

To 2 pounds of pulverized sugar add the juice of 5 oranges and the peel grated of 3. The juice of 3 lemons. This must not be spread upon the cake until cold. This quantity will make 2 cakes and 3 layers in each.

MRS. JOHN REDMON COXE LEWIS.

SHIRLEY

Shirley, the home of the Carters on the James River, was built in 1642, and has been described as a palace. Robert Carter, called "King" Carter from his enormous grants of land from the Crown, wielded enormous power, and the old chronicles tell us that the homage received by him was like that accorded royalty. On Sunday the congregation in the country church did not enter until after the arrival of the Carter coach, when all followed Mr. and Mrs. Carter into the building, one-quarter of which was reserved for the Carters and their dependents. "King" Carter is buried near this little church which he himself built to the glory of God, and on the slab that marks his grave we read, "Here Lies 'King' Carter and his Seven Wives."

Shirley has sheltered many distinguished guests, among them were Lafayette, the Marquis of Lorne, and William Makepeace Thackeray.

And it was a Carter of Shirley who gave to the South its Lee; for General Henry Lee,

known as "Light Horse Harry," of Revolutionary fame, married Anne Hill Carter, of Shirley, and their youngest son was Robert Edward Lee.

Through the kindness of Mrs. Charles Reid of Baltimore, who was before her marriage the beautiful Donna Carter of Shirley, the daughter of Captain William Fitzhugh Carter of the old Navy, the following old recipe from Shirley is given:

CREAMED CHICKEN

(Shirley)

One pound cold chicken or turkey. Cut as for salad; 2 hard-boiled eggs, 2 ounces butter rubbed in 2 tablespoonfuls of flour. Cover the chicken with milk, say 1 pint; and let it get hot. Stir in the butter and flour, salt, red and black pepper, and 1 glass of sherry. When ready to serve stir in the eggs chopped fine and serve at once, very hot.

SHIRLEY

Through the kindness of Mrs. Bransford, the present owner of Shirley, the following

old recipes from Shirley and Brandon are given:

Before her marriage Mrs. Bransford was the beautiful Alice Carter of Shirley, and the daughter of Robert Carter of Shirley, who, being the oldest son, inherited the grand old place.

Robert Carter was an officer in the old Navy, and he married Miss Humphreys of Annapolis. Two beautiful daughters blessed this marriage, Alice and Marion. The latter married Mr. John Oliver of Georgia, an officer in the Navy, and Alice married Mr. Bransford. The wedding was solemnized at Shirley, and was a large, old-fashioned one lasting a week, and there are still those living to whom it is a dear memory.

GRAHAM MUFFINS

(*Shirley*)

Two cups graham flour, 1 cup white flour, 3 teaspoonfuls of baking powder, 1 cup butter, 1 teaspoonful sugar, 2 teaspoonfuls salt, milk to make a soft batter, 2 eggs.

MRS. BRANSFORD,

Shirley.

BRANDON

SPONGE CAKE

(*Brandon*)

Ten eggs, weight of them in sugar, weight of 5 of them in flour, juice and rind of one lemon. Beat eggs separately, then mix, adding sugar and flour, lastly the lemon.

Through the courtesy of Mrs. Gulie Harrison, wife of Mr. George Harrison of Brandon, and present mistress of the stately old home of the Harrisons on the James River, this famous old recipe from Brandon is given. Mrs. Harrison says she has seen it only at Brandon, although it is possible others may have it.

BREAD CAKE

(*Brandon*)

One and one-half pounds of flour, 1 pound sugar, 9 ounces butter, 3 gills of milk, $\frac{1}{4}$ pint yeast, 4 eggs. Work the butter and sugar to-

gether, put the yeast in the flour and $\frac{1}{2}$ the butter and sugar and also the milk, and beat it all some time. Set it where it will rise over night. In the morning if well risen add the rest of the butter and sugar and the eggs well beaten. Some desire currants, raisins, and a little nutmeg or mace. Beat all well together, then set to rise again. It must be very light when you put it in to bake.

MRS. GULIE HARRISON.

WESTOVER

Westover was built by Colonel William Byrd, who has been described as a "Virginian of Virginians, and the perfect flower of his day." It is recorded that his plantation was a veritable principality, and he lived on it in lordly style. The old place is steeped in legends, traditions, and memories of his daughter Evelyn, who was a famous beauty and made a great stir in London, where she was presented at the Court of George I. It is said that a fan she used on this occasion is still preserved at Brandon, also some of her gowns, and several magnificent portraits of her, painted by Sir Peter Lely and Sir Godfrey Kneller. It is recorded that while in London courtiers and cavaliers combined to pay her court, and an attachment sprang up between her and a Roman Catholic nobleman. But her father, a staunch adherent to the Church of England, refused his consent to their marriage, and they parted forever, the beautiful Evelyn finally dying of a broken heart on November 13, 1737. She was buried

in the little churchyard on almost the same spot where she had bidden her lover farewell. Her grave is marked with a marble slab on which is a lengthy inscription characteristic of the time in which she lived. Through the kindness of Mrs. Maria Byrd Freeland Lewis of "Buena Vista," wife of Colonel John Redmon Coxe Lewis, a recipe belonging to her great-aunt, Miss Nancy Byrd of Westover, is given. Miss Nancy Byrd was the granddaughter of Colonel William Byrd of Westover, and a niece of Evelyn Byrd of Westover.

PICKLED OYSTERS`

(Westover)

Take from a gallon of oysters all the liquor except enough to keep them from burning. Put on with a little spoonful of mace (the blades) and a little spoonful of white pepper (whole). The powdered does not look as well. Let them stew until they begin to plump. Then take them off. Let them get cold. Add vinegar to your taste. If there should not be enough liquor add some before putting in the vinegar.

MISS NANCY BYRD,
Westover.

THE ROCKS

Two centuries ago The Rocks was built by Lord and Lady Wormsley of England, and they were buried on the estate. The Lewis family have lived here for generations, and their old Colonial recipes are famous. Through the kindness of Miss Anne Payne Lewis of The Rocks, some of these old Lewis recipes are given.

Miss Lewis is of distinguished ancestry. She is the great-great-granddaughter of Colonel George Muse, the man who taught General Washington military tactics, so tradition says. His son, Battaile Muse, attended to General Washington's business in the counties of Berkeley, Fauquier, and Loudoun, General Washington having given to him a power of attorney to act as his agent. He also attended to the business of Lord Fairfax and occasionally to that of General Daniel Morgan of Revolutionary fame.

The Lewis family of The Rocks have in

their garret an old chest filled with letters from Washington, Fairfax, Morgan, and their contemporaries which are most interesting. Mary, the daughter of Battaile Muse, married Dr. John Lewis of The Rocks, who was the father of Major William Lewis of Stonewall Jackson's staff. Major Lewis married Belle Greene of Falmouth, and Anne Payne Lewis is their daughter. Mrs. Lewis was the first cousin of General Turner Ashby, a gallant officer in the Confederate Army, and she was also the great-great-granddaughter of General William Payne, who was a warm friend of General Washington.

It is a historical fact that General Washington and General Payne had a dispute one day in which both gentlemen lost their temper, and General Payne knocked General Washington down. The next day General Washington sent General Payne his apology for what he had said to offend him on the previous day, and the messenger arrived just as General Payne was getting ready to send his apology to General Washington, so the matter was amicably settled.

BLACK CAKE

(The Rocks)

Five eggs, 1 pint flour, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pint molasses, 1 teaspoonful of saleratus dissolved in $\frac{1}{2}$ pint of sour cream; 4 teaspoonfuls of ginger, 1 teaspoonful each of cinnamon, cloves, allspice, and add raisins or currants if you like.

MRS. MARY MUSE LEWIS.

IRISH POTATO PUDDING

(The Rocks)

Take the yolks of 7 eggs, 8 ounces sugar, 12 medium-sized potatoes; beat sugar and eggs well together, add 7 ounces butter and the juice and rind of an orange. Mix all well together and bake in pans lined with pastry. Seasoning may be wine and nutmeg instead of orange.

MRS. DUFF GREENE and
MRS. W. H. F. LEWIS,
The Rocks

WHEN DE CO'N PONE'S HOT

"Dey is times in life when Nature
Seems to slip a cog an' go,
Jes a-rattlin' down creation,
Lak an ocean's overflow;
When de worl' jes stahts a-spinnin'
Lak a pickaninny's top,
An' yo' cup o' joy is brimmin'
Twell it seems about to slop.
An' you feel jes lak a racah
Dat is trainin' fu' to trot—
When yo' mammy ses de blessin'
An' de co'n pone's hot."

* * * * *

"I have heerd o' lots o' sermons,
An' I've heerd o' lots o' prayers,
An' I've listened to some singin'
Dat has tuk me up de stairs
Of de Glory-Lan' an' set me
Jes' below de Mahster's th'one,
An' have lef' my hawt a-singin'
In a happy aftah tone;
But dem wu'ds so sweetly murmured
Seem to tech de softes' spot,
When my mammy ses de blessin'
An' de co'n pone's hot."

The Rocks

SOUTHERN CORN BREAD

(The Rocks)

One-half pint corn meal (white), $\frac{2}{3}$ cup of sweet milk, $\frac{2}{3}$ cup sour milk, 1 teaspoonful soda, 3 eggs, a piece of lard one-half the size of an egg; melt the lard; beat the eggs very light before using. Bake in pans.

MRS. MARY MUSE LEWIS,
The Rocks.

WHITE LOAF CAKE

(The Rocks)

Whites of 8 eggs, 3 cups flour, 1 cup corn starch, $2\frac{1}{2}$ cups sugar, 1 cup sour milk, 1 cup butter, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar.

MINCEMEAT

(The Rocks)

One pound beef, 2 pounds suet, 4 pounds sugar (brown if you can get it), 2 pounds currants, 3 pounds raisins, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound dates and figs, 1 ounce mace, 1 ounce cloves, 3 pounds chopped apples. Boil beef

and cut fine, chop suet, mix all together, and mix with French brandy, adding wine when ready to use.

MISS ANNE PAYNE LEWIS,
The Rocks.

GHERKIN PRESERVES FOR DESSERT

(The Rocks)

Pick tender gherkins (burr cucumbers) and soak for 2 months in salt brine that bears an egg; then soak 4 days in water, pouring this off every day and pouring scalding water on them; then soak in alum water a day; then wash well. Green them in a copper kettle and take out the seeds. Preserve like other fruit, 1 pound of sugar to 1 pound of gherkins, adding lemons cut up, and mace. Serve with cream for dessert.

MISS ANNE PAYNE LEWIS.

PASTRY

(The Rocks)

Ten ounces flour, 6 ounces butter. Mix with ice water with a silver knife and fork. Roll out on a marble slab.

MISS ANNE PAYNE LEWIS.

OAK HILL

At Oak Hill, the stately old home of Chief Justice Marshall in Fauquier County, life was most abundant, and lavish hospitality was dispensed at all times by the genial Judge and his beautiful wife, who was before her marriage the sweet and pious little Mary Ambler, who won the heart of John Marshall when she was only fourteen years of age, and about whose marriage a pretty little romance is woven. It is told that when John Marshall was quite a young man and a captain in the Revolutionary army he fell in love with little Mary Ambler, 14 years old, at first sight, and after the war was over they were married at "The Cottage" in Hanover County, a family seat of one of the Amblers. It is a tradition that after the groom had paid the minister's fee his fortune was only one guinea in his pocket! But he lived to be the greatest lawyer America has produced and Chief Justice of the United States! The Marshalls have always been known for their remarkable

intellectual power, and the Amblers for their beautiful piety, a characteristic so pronounced in that family that it gave rise to the saying, "As pious as an Ambler," which is still heard in Old Virginia even in these days.

Through the kindness of Mrs. John Marshall, whose husband was the grandson of Chief Justice Marshall, this old Marshall recipe is given. It has been used in the Marshall family for generations.

SPICED CURRANTS

(*Oak Hill*)

Six pounds of currants, 4 pounds of brown sugar, 2 tablespoonfuls of ground cinnamon, and 2 tablespoonfuls of cloves. Boil twenty minutes. Seal while hot.

MRS. JOHN MARSHALL.

A very amusing little story is told about Chief Justice Marshall when he was once riding over the mountains in Virginia. His gig became entangled in some trees and underbrush and he seemed unable to extricate it. An old ducky, passing at the time, took in

the situation at a glance and exclaimed, "Wha' fo', marsa, don't yo' back yo' hoss?" The Judge, acting upon the old darky's suggestion, was immediately helped out of the difficulty, and with much gratitude he called out, "Uncle, you will find a dollar waiting for you at the next tavern." When the old darky presented himself at the latter place and received the thankoffering he clasped it in his hands and exclaimed, "Well, sir, he wuz a gemman fo' suah, sir," and, tapping his forehead with his fingers, added gravely, "But he ain't got nuffin' in heah."

“COLONEL CARTER OF CARTERSVILLE”

“Colonel Carter ‘of Cartersville.” Do we know him? Why, we have lived with him so long that he has become to us a living figure. And Chad—dear old Chad! Just listen and the Colonel will tell us how to serve and eat canvasback ducks, and Chad will tell us how to eat “tar’pin.”

“Then the ducks!”

“Lay ‘em here, Chad—right under my nose. Now hand me that pile of plates sizzlin’ hot and give that carvin’ knife a turn or two across the hearth. Major, dip a bit of celery in the salt and follow it with a mou’ful of claret. It will prepare yo’ palate for the kind of food we raise gentlemen on down my way. See that red blood, suh, followin’ the knife!”

“My dear old Aunt Nancy sends me a pair every week, bless her sweet soul! Fill yo’ glasses and let us drink to her health and happiness.” (Here the Colonel rose from his chair.)

46 "Colonel Carter of Cartersville"

"Gentlemen, the best thing on this earth—a true Southern lady!"

"Now, Chad, the red pepper."

"Jelly? No, suh; not a suspicion of it. A pinch of salt, a dust of cayenne, then shut yo' eyes and mouth, and don't open them 'cept for a drop of good red wine. It is the salt marsh in the early mornin' that you are tastin', suh—not molasses candy."—From "Colonel Carter of Cartersville," by F. HOPKINSON SMITH.

"Chad wreaked his vengeance upon the absconding terrapin by plunging him, with all his sins upon him, headlong into the boiling pot, and half an hour later was engaged at a side table removing, with the help of an iron fork, the upper shell of the steaming vagabond."

"Tar'pin jes' like a crab, Major, on'y got mo' meat to 'em. But yo' got to know 'em fust to eat 'em. Now dis yere shell is de hot plate, an' ye do all yo' eatin' right inside it," said Chad, dropping a spoonful of butter, the juice of a lemon, and a pinch of salt into the impromptu dish.

"Now, Major, take yo' fork an' pick out all

"Colonel Carter of Cartersville" 47

dat black meat an' dip it in de sauce, an' wid ebery mou'ful take one o' dem little yaller eggs. Dat's de way we eat tar'pin. Dis yer stewin' him up in pote wine is scand'lous, can't taste nuffin' but de wine. But dat's tar'pin."—From "Colonel Carter of Cartersville," by F. HOPKINSON SMITH.

PART II
MARYLAND

MARYLAND

"Hark to a wand'ring son's appeal,
Maryland, my Maryland!
My Mother State, to thee I kneel,
Maryland, my Maryland!
For Liberty and Truth and Right,
Let all your loyal sons unite,
Drive all invaders from thy sight,
Maryland, my Maryland!"

"Maryland is only a rim of shore, a shell of mountain, but all pure gold."

—GEORGE ALFRED TOWNSEND.

HAMPTON

In the Dulaney's Valley, steeped in memories and traditions, lies Hampton, the grand old manor where the Ridgelys have been cradled for two hundred years. Robert Ridgely, the progenitor of the Hampton branch of the Ridgelys, came to Maryland in the ship *Assurance* in 1634. His son, Captain Charles Ridgely, was the builder of Hampton, which is the most notable house in Maryland and was built in the heart of Captain Ridgely's vast estate of 10,000 acres, which has descended from father to son according to the English law of primogeniture. Captain Charles Ridgely married Deborah Dorsey, a demure little Methodist, and it is said that while she opened Hampton House with a prayer meeting, her less pious lord held a rollicking card-party in the attic with his fellow-officers.

Priscilla, the young sister of Deborah

Dorsey Ridgely, married Governor Charles Ridgely, nephew and heir of the gallant Captain who served his country in the Revolutionary war and in the Continental Congress in 1776.

Among the many interesting heirlooms at Hampton is a magnificent silver cup that was won by the favorite horse of Governor Charles Ridgely after it had fallen and broken its leg. The horse called the "Post Boy" was put in the paddock after the accident, but when he heard the bell ring he jumped the fence and came in ahead of the other racers on three legs.

The great central hall of the old mansion is not only a magnificent picture of by-gone days, but it is considered the most perfect specimen of the luxury and elegance of the early colonial life now remaining intact in this country. Its walls are covered with family portraits and rare old paintings by the Italian masters. Tradition says a four-in-hand coach can easily turn around in this grand old hall, which has been the scene of many brilliant social functions.

The drawing-room and music-room also abound in elegance, and are veritable treasure houses of art, with their portraits and miniatures and rare old tapestries. In the music-room is still standing the old harp which is 175 years old, and which Sully portrayed in his portrait of Mrs. Charles Ridgely which is still hanging in the old hallway at Hampton.

The terraced gardens with their carefully clipped borders of English boxwood are as beautifully kept to-day as they were two hundred years ago, and about them there is a compelling charm.

Hampton has been the home of the descendants of two Governors of Maryland—Governor Charles Ridgely and General John Eager Howard. Standing in proud seclusion upon this grand old estate is the family vault built of granite, and it is enclosed by a high stone wall covered with English ivy. The entrance to it is made through massive iron gates. Through the kindness of Mrs. John Ridgely, known by the quiet title “Mrs. Ridgely of Hampton,” we have the following:

A HARVEST DRINK

(Hampton)

Mix with 5 gallons good cool water, $\frac{1}{2}$ gallon of molasses, 1 quart vinegar, and 2 ounces powdered ginger.

A SIMPLE POTATO PUDDING

(Hampton)

Six large potatoes boiled and mashed, 6 eggs, a saucer of sugar. Beat yolks and whites separately, mix the sugar with the yolks, and then add the potatoes. The whites, beaten to a froth, come last. Bake in oven for 10 to 15 minutes and serve. Some like it with cold butter sauce.

N. B.—This pudding will be light or heavy just as sponge cake is light or heavy. The whites are to be stirred in gently and not allowed to stand, but be baked immediately and served immediately. It is a matter of calculation as well as of wrist.

(The recipe for the famous old "Mint Brandy of Hampton" will be found in the chapter on "Mint.")

GLEN ELLEN

Glen Ellen, the stately old home of Mr. and Mrs. Robert Gilmor, was considered one of the most beautiful estates in Maryland. It lies in the Dulaney's Valley and joins Hampton, the estate of the Ridgelys. Mrs. Robert Gilmor was before her marriage the beautiful Miss Ellen Ward, and she was the mother of the late Mr. William Gilmor and of Judge Robert Gilmor. Through the kindness of Mrs. Nannie Keys Levering a few old family recipes from Glen Ellen and also from Waverly, the home of Governor and Mrs. George Howard, are given.

Mrs. Levering is the wife of Mr. Leonidas Levering and the daughter of the late Mr. Robert Keys and Mrs. Rebecca Norris Keys, who as Miss Rebecca Norris of Baltimore was a great belle of her day, and was a woman of rare loveliness and charm. Blenden, the handsome country home of Mr. and Mrs. Leonidas Levering, was named for Blenden

Hall, the magnificent ancestral estate of Mrs. Levering's family in England.

SOFT GINGER BREAD

(Glen Ellen)

Two pounds flour, 1 pound butter, 1 pound brown sugar, 1 pint molasses, 6 eggs. Cream, butter and sugar together, then add flour and molasses alternately; half of the flour retained and beaten in alternately with the eggs. Grated lemon peel, allspice, cinnamon and ginger; 2 teaspoonfuls of soda in molasses.

MRS. ROBERT GILMOR,
Glen Ellen.

BLACKBERRY PUDDING (EXCELLENT)

(Glen Ellen)

Four tablespoonfuls of flour, $\frac{1}{2}$ pint of milk, yolks of 4 eggs, $\frac{1}{4}$ pound of butter, $\frac{3}{4}$ pound brown sugar, nutmeg to taste, wine if you choose. Mix as a batter; add 1 pint of blackberries mixed in gradually. Bake in a greased dish faster than cake. Serve with "Nuns' Butter Sauce."

MRS. ROBERT GILMOR.

BREAKFAST BREAD

(Glen Ellen)

Two eggs, 1 pound flour, butter size of an egg, $\frac{1}{2}$ cake of yeast. Mix with milk as stiff as you can stir. Beat light and put in a covered pan until next morning, then bake in a hot oven.

MRS. ROBERT GILMOR.

BROWN SOUP

A knuckle of veal, 3 quarts of water. Let it simmer down for about 4 hours before seasoning, then put in thyme, parsley, a little mace, allspice, salt and pepper. Let simmer 2 hours more and thicken with browned flour. Beat the yolks of an egg with a tablespoonful of butter and stir in after removing soup from the fire.

MRS. WILLIAM GILMOR.

WAVERLY

Waverly, the beautiful estate of Governor and Mrs. George Howard, was a wedding gift to Governor Howard from his distinguished father, General John Eager Howard of Revolutionary fame.

It was at this beautiful place that the young couple began their married life, which proved to be a very happy one. Governor George Howard was not only a Governor of Maryland, but he was born the son of a Governor of Maryland, his father having been elected Governor the year before he was born. His mother was Margaret Chew Howard, and he spent his early life at Belvedere, the beautiful estate of his parents in Baltimore County.

Governor George Howard was a devoted father, and very fond of home life. The household at Waverly was a very large one, for Mrs. Howard was the mother of thirteen children.

JUMBLES

(Waverly)

One pound flour, $\frac{1}{2}$ pound butter, $\frac{3}{4}$ pound brown sugar, 2 eggs, $\frac{1}{2}$ nutmeg (grated), 2 tablespoonfuls rose water. Roll out long with hands and join in rings (very good).

MRS. GEORGE HOWARD,
Waverly.

RICE FLOUR PUDDING

(Waverly)

One quart milk, $\frac{1}{4}$ pound butter, 4 eggs, 5 tablespoonfuls rice flour, 6 tablespoonfuls of sugar, rind of 1 lemon (grated). Beat yolks light, add sugar and lemon peel. Boil the milk, mix flour with a little cold water, and pour boiling milk on it. Beat in eggs and sugar, and put back on fire until it thickens a little. Stir in the butter. Pour into a buttered dish, add beaten whites of eggs, and bake quickly.

MRS. GEORGE HOWARD.

BELMONT

Belmont, the homestead of the Hanson family, is one of the old manor houses in Maryland. It was built in 1738 by Caleb Dorsey, the grant of the estate having been given him by King George II; and as it has descended by inheritance, no deed of it has ever been recorded to the present day. The old house is built of English brick (which meant nobility in those days) and yellow stucco. It has a wide entrance hall running through the center, with great wings upon either side, one of which is known as the ballroom wing. In a stone tablet over the main doorway are cut the initials of the owner and his bride, "C. and P. D." (Caleb and Priscilla Dorsey).

Both front and back of the old mansion the spacious grounds are terraced, and there is a charming old-fashioned garden, bordered with boxwood. This boxwood hedge is one of the most beautiful in Maryland.

Edward Dorsey, the son of Caleb and Pris-

cilla Dorsey, inherited Belmont, and from him it was inherited by his daughter Priscilla, who married Alexander Contee Hanson. Their marriage was a very romantic one, as they eloped in a post-chaise from Baltimore.

Through the courtesy of Miss Nannie Hanson, who, with her brothers and sisters, still lives at Belmont, the following old recipes of the Hanson family are given:

FOR CURING HAMS

(Belmont)

For every 10 hams of moderate size, take $3\frac{1}{2}$ pounds of fine salt, 1 pound of saltpetre, and 2 pounds of brown sugar. After mixing these thoroughly, rub the hams therewith on either side. Pack them in a hogshead, covered tight, and allow them to remain about three weeks. Then take out and put them in a pickling tub or hogshead and cover with brine strong enough to swim an egg. After remaining in pickle three weeks take out and *thoroughly rub* with fresh salt, and hang up in a well-ventilated meat-house for a few days to dry. After which smoke them well with *green hick-*

ory wood until they have acquired the color of bright mahogany. Put them in *white-washed* bags, pack away in a hogshead with wood ashes until wanted. These hams, when two years old, should be soaked twenty-four hours in cold water and then boiled slowly for five hours. This is an old and famous recipe that has been used at Belmont for generations.

MISS NANNIE HANSON,
Belmont.

LETTUCE DRESSING

(Belmont)

One cup of thick or sour cream, yolk of one hard-boiled egg, dessert spoonful of vinegar, pinch of salt, and a salt spoonful of mustard. Mash the egg well, add the vinegar, mustard, and salt, then the cream; stir well. This makes a delicious summer dressing, and takes the place of olive oil, which sometimes has a "taste" in hot weather.

WINSTON

“Hi, Bettie Martin! tiptoe fine,
Couldn’t get a husband to suit her mind.”

What Marylander to the manner born has not hummed this couplet, and what Marylander has not heard the story of this famous Colonial beauty and belle of old Maryland! The story runs that her lovers were so numerous that it was impossible for her to decide between them, and at last her choice lay between two friends—Dallam and Winston. Dallam won her heart, and after several years of happy married life he died, after which Winston gained his heart’s desire by marrying the widow. Three sons and a daughter blessed each marriage. The daughter of Dallam was the mother of Richard Caswell, who was the Governor of South Carolina and a member of Congress. The daughter of Winston was the mother of William Paca, who was the Governor of Maryland, a member of the Continental Congress, and a signer of the Declaration of Independence.

On each trip to and from Congress, we are told that both grandsons visited the beautiful Bettie,—the Lady of the Manor,—who lived, it is said, to the great age of 120 years. And it is a tradition in the family that on the day before she died she was entertaining a number of distinguished guests; and as the dear old lady arose from the table she waved her hand with that inimitable grace which characterized her and said, “Now, Betsy’s Betsy will take you to see Betsy’s Betsy’s Betsy’s Betsy.” And she led them into a room to see the little Betsy, her great-granddaughter, that was Heaven-given a few weeks before. Through the kindness of the great-great-granddaughter of this remarkable Betsy the following old Colonial recipes are given:

BLACK FRUIT CAKE

(Winston)

One pound of butter, $1\frac{1}{4}$ pounds sugar, 1 pound and 2 ounces flour, 1 dozen eggs, 1 nutmeg, $4\frac{1}{2}$ pounds raisins (seeded and cut fine), $4\frac{1}{2}$ pounds currants, 1 pound citron (cut fine), 1 cup molasses with a little soda in it, $\frac{1}{4}$ cup

brandy. Cream butter and sugar until light, add eggs, one at a time, then molasses and brandy. Stir in well and add the flour and fruit. Line the pan with 4 or 5 thicknesses of light brown paper. Bake carefully and slowly for 4 hours.

It is said that a potato pudding is dear to the heart of every Marylander to the manner born, and here is a most excellent old recipe for one. Who knows but that Bettie Martin might have enjoyed this very pudding in the long ago!

AN IRISH POTATO PUDDING

(*Winston*)

To two pounds of potatoes after they are boiled and mashed add one pound of butter while the potatoes are hot. Take 1 pound of white sugar and beat into it 8 eggs. When the potatoes are cool add the sugar and eggs; then add $\frac{1}{2}$ pint of sweet cream. Flavor with $\frac{1}{2}$ tumbler of brandy and nutmeg to taste. Bake in an under crust.

CHARLOTTE RUSSE

(Winston)

One pint rich cream sweetened and flavored to taste, $\frac{1}{2}$ box of gelatine dissolved in the cream, whites of 7 eggs beaten stiff and added after the mixture has begun to congeal. Put in a mold lined with cake and set in a cold place. This recipe was brought to Winston from Charleston, South Carolina.

KINGSTON HALL

By the waters of the Chesapeake in old Somerset is Kingston Hall, the ancestral home of Governor Thomas King Carroll, the first Governor Carroll of Maryland. It was built early in the sixteenth century by Robert King, the father of Thomas King, who was the father of Elizabeth King who married Col. Henry Carroll of St. Mary's County. Their son, Thomas King Carroll, who became Governor of Maryland in 1829, married Julia Stevenson, the only daughter of Dr. Henry Stevenson, who, with his brother, was graduated at the University of Oxford, England, and came to Baltimore with large wealth. (There were then but ten houses in Baltimore.) He built a palatial residence there called "Parnassus," and gave largely to the upbuilding of the city. His son, Cosmo Stevenson, became an eminent doctor, and several noted men owe their education to him.

Governor Thomas King Carroll became a

law partner of Robert Goodloe Harper, but this lasted only for a short time, as the father of Governor Carroll died leaving his large estate, with 150 slaves, in care of his mother. So he had to abandon the practice of law and return to Kingston Hall, where all his children were born. The old manor house at Kingston Hall was very large and handsome, and its beautiful terraced gardens sloped down to the water's edge. Governor Carroll remembered when the water came up to the granaries, and the boats were loaded with grain to be carried to Baltimore. But the waters have now greatly receded.

Gov. Thomas King Carroll was a deep thinker and a wise counselor, and his law partner, General Robert Goodloe Harper, ranked as a lawyer with Taney, Wirt, Winder, Pinckney, and other noted lawyers. He was a native of South Carolina, but came to Maryland, from whence he was elected to the United States Senatè. In 1802 General Harper married Catherine, the second daughter of Charles Carroll of Carrollton, who was one of the most distinguished gentlemen Maryland has ever produced. He was the last surviving signer

of the Declaration of Independence. His remains rest under the altar in the chapel at Doughoregan Manor, where he lived in lordly style. This is considered one of the very finest estates in old Maryland. It is now the home of ex-Governor John Lee Carroll, who was the second Governor Carroll of Maryland, and who is the great-grandson of Charles Carroll of Carrollton.

Kingston Hall has always had the reputation of having the best table and cooking on the eastern shore of Maryland. Through the courtesy of Mrs. Ada Carroll Bowdle, wife of Dr. Bowdle of the United States Navy, and daughter of Governor Thomas King Carroll, these old recipes from Kingston Hall are given:

VEGETABLE SOUP

(Kingston Hall)

To make a dinner pot of vegetable soup for a family of seven or eight, put on in cold water 1½ pounds beef and boil till tender. Then add the following, finely cut up: 5 good-sized potatoes, 4 carrots, ½ dozen medium-sized turnips, ¼ of a small head of cabbage, 1 can of

tomatoes, or the like quantity of fresh ones. Let all these boil and put more water in when needed. One hour before dinner cut up 2 onions and a bunch of green celery tops and put them in with the other vegetables. (If celery is boiled too long it loses its flavor.) Before taking up for dinner the beef should be cut up in small pieces and returned to the pot. This is a delicious soup of old Maryland.

CHICKEN SOUP

(Kingston Hall)

Put the chicken on in cold water and let it boil till tender. Take it out about an hour before dinner and cut it in pieces and return it to the pot. Add about 1 pint of milk, a large piece of butter, red pepper, and salt to taste. Also put in a teaspoonful of flour made to a thickening, then make small balls out of fine pastry and drop them into the soup twenty minutes before serving. Do not remove the lid from the pot until ready to serve, as doing so would make them heavy; and do not let them stand, but serve at once. This is a very

fine old Maryland soup, and very much out of the ordinary.

PICKLED BOILED FISH

(Kingston Hall)

When a large rockfish has been boiled, a very delightful dish can be made out of what has been left over by taking 4 hard-boiled eggs, a tablespoonful of butter, and salt and red pepper to taste. Put a little butter in a frying-pan, and when it gets hot, put in the mixture and turn it over several times, until it is hot throughout, then serve. This makes a delightful entrée.

DEVEILED TURKEY.

(Kingston Hall)

Take the first joints of the turkey and the back (which are not used generally the first day), and also the gizzard. Make incisions in each piece and fill them with butter, red and black pepper and salt to taste. Broil them and serve with browned gravy seasoned with pepper and salt and a little mustard poured over it in a flat dish.

BOILED TURKEY

(Kingston Hall)

Take a *hen* turkey, preparing it in the usual way, and fill it with the following dressing: Two eggs beaten with chopped beef suet, flour enough to make a thick pudding, seasoned with black pepper, salt, and a little butter. Fill the turkey with this, sew up well, and put it in a pot of water and boil until tender. Make a gravy of drawn butter (flour mashed in butter and cold water and boiled in a vessel). Pour some of it over the turkey, after which cut up 3 or 4 hard-boiled eggs. Put them over the turkey on top of the thick gravy, then thin the remainder of the gravy with water from the pot in which the turkey has been boiled, and serve it with the turkey. Garnish the dish containing the turkey with carrots cut in rings. The turkey hen should be boiled in spring, and gobblers roasted in winter.

MRS. ADA CARROLL BOWDLE,
Kingston Hall.

CASTLE HOWE

Through the kindness of Isabel S. Mason, wife of Dr. Charles T. Mason, these old recipes are given:

Mrs. Isabel S. Mason is a lineal descendant, through her grandmother,—who was a Randolph,—of King Robert Bruce of Scotland, King Robert's daughter Isabel having married Thomas Fitz Randolph, Earl of Moray. Isabel S. Mason, as she is known in literature, is a writer of exquisite verse.

Dr. Charles T. Mason is the great-grandson of Rev. Jeremiah Mason, who resided on the beautiful and picturesque Castle Howe estate on Licking Creek, Washington County, one of the early Mason establishments in Maryland.

GENUINE OLD ENGLISH PLUM PUDDING

(Randolph Family)

Two pounds stoned raisins, 2 pounds stoned

prunes. Put in a dish and pour over them 3 wineglasses of brandy and a tablespoonful each of ground cinnamon, cloves, and allspice, and $\frac{1}{2}$ tablespoonful of mace, and one nutmeg. Let this mixture stand from 36 to 48 hours, and occasionally stir it well. Sprinkle a handful of flour over 2 pounds of beef suet, and chop very fine, removing all strings. Mince one ounce of candied or preserved orange peel and one lemon peel and 1 pound of preserved citron. Mix with the suet. Beat 8 eggs very thick and smooth with 1 teaspoonful of salt, add $\frac{1}{2}$ pound sugar and $1\frac{1}{2}$ pounds of flour, then the fruit and the brandy. If too thick, mix in a little cream or milk. Boil or steam 7 hours. This makes a large quantity, but it will keep all winter in a cool, dry place, and it is better after it has been made some time. One quarter of this recipe will make a pudding large enough for six or seven persons. This is a genuine old English plum pudding, and has been used in the Randolph family for many generations.

RUM SAUCE FOR THE PUDDING

Six eggs, yolks and whites, beaten separ-

ately, then beaten together, with sugar and rum to flavor.

FOAM SAUCE FOR THE PUDDING

One cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 wine-glassful either sherry or brandy, and a little nutmeg.

MRS. ISABEL S. MASON.

“Heigh-ho! sing heigh-ho! unto the green holly:
Most friendship is feigning, most loving mere folly:
Then, heigh-ho! the holly!
This life is most jolly!”

—SHAKESPEARE.

WHITE CAKE

(*Castle Howe*)

Whites of 18 eggs beaten stiff, 1 pound flour, 1 pound sugar, $\frac{3}{4}$ pound butter, 1 teaspoonful soda, and $\frac{1}{2}$ teaspoonful cream of tartar, 1 cup sour cream. Mix the cream of tartar with the flour dry. Flavor with lemon.

CHARLOTTE POLONAISE CAKE

(*Mason Family*)

Two cups powdered sugar, $\frac{1}{2}$ cup butter, 4

eggs, whites and yolks beaten separately; 1 small cup of cream, 3 cups prepared flour.

FILLING

Six eggs, 2 tablespoonfuls flour, 3 cups cream, scalding hot; 6 tablespoonfuls grated chocolate, 6 tablespoonfuls powdered sugar, $\frac{1}{2}$ pound sweet almonds blanched and chopped, $\frac{1}{4}$ pound chopped citron, $\frac{1}{2}$ pound macaroons, $\frac{1}{4}$ pound crystallized peaches, cherries, or whatever preferred. Beat the yolks very light. Stir into the cream the flour wet with a little cold milk; then add very slowly the beaten yolks. Boil slowly, stirring all the time, for five minutes. Take from the fire and divide the custard into three parts. Put the grated chocolate with the macaroons, finely crumbled, with one tablespoonful sugar, into one part of the custard, stirring well, then boil five minutes, stirring constantly. Take from the fire and beat with egg beater and set aside to cool. Now pound the blanched almonds a few at a time in a wooden mortar, adding now and then a few drops of rose water. Chop the citron fine, mix with the almonds, adding 3 tablespoonfuls of sugar. Stir this into the

second part of the custard. Heat to a boil and set away to cool. Chop the crystallized fruit fine and mix with the third part of the custard. Heat to a boil and set aside to cool. Season the chocolate with vanilla, the almonds and citron with bitter almonds; the fruit needs no flavoring.

Bake your cake in four layers. Between the first and second put the chocolate, between the second and third put the citron and almonds, and in the last layer (the top layer) put the fruit. Ice with a lemon icing.

This is a royal old cake recipe, and has been used in the Mason family for generations. It is as delicious as it sounds troublesome.

MRS. ISABEL S. MASON.

MINT

Oh, give me a day of boyhood,
Filled with ardent glee;
Of careless fun by the mint-bound run
Where sucker and chub bites free.

There is never a breath so spicy,
Nor ever so rare a glint,
As the golden light of June day bright,
And the redolence of mint.

All the wealth of virgin freshness
Spread out for my unshod feet,
The poignant scent with music blent,
From the songs of thrushes sweet.

When my rod was Freedom's scepter,
And my battered straw her crown;
But, ah, to-day I slave away
In the blare of the brazen town.

I starve for the cool, wild freshness,
I thirst for the ripples' glint;
I pine for a day to fish away
From a bank embound with mint.

—ISABEL S. MASON.

MINT

(*Mentha aquatica*)

What old Virginia or Maryland manor has not a mint bed in some cool, damp, shady nook underneath one of its grand old trees? And what a restful spot it is! Dr. van Dyke says: "It is the bed whereon memory loves to lie and dream. . . . When its perfume rises the shrines of the past are unveiled and reminiscence begins."

And it truly is an echoing symphony from year to year and from age to age! When we think of the forms that have bent over it when it was all sparkling with dew, and the fair hands that have gathered it,—those long, slender hands with tapering fingers that have long since crumbled to dust—what memories throng! In the moonlight of memory we can see those dear faces and hear those sweet voices, as, "Far, far away, like bells at evening tolling," they come and go.

Ah, yes, it is now but a memory, a fragrance! Like the perfume of some rare wild flower, it eludes our grasp, but returns again and again to charm our senses.

And who that has read about "Polly" and "the Colonel" and "Marse Bob" and "Charity" and "Drinkwater Torm" has not thirsted, yes, *thirsted*, for one of those mint juleps made by "Drinkwater's" unsteady hands, and served in one of those "silver cans with frosted sides." But here is a recipe for a rare old mint julep of old Maryland, which, no doubt, even would have pleased the Colonel and perhaps tempered his wrath.

MINT JULEP

(*Weldon*)

Gather the mint when the dew is on it, sprinkle it with pulverized sugar and a few drops of brandy and water, and bruise it gently till the mint oil begins to come. In bruising the mint use a glass mortar and a wooden pestle. A pestle made of beechwood is best (but be sure to use a *wooden* pestle). Put the bruised mint in a glass and pour over it a cup of *boiling* water. Let this set for 15 minutes. Then strain the mint and pour the juice in a silver tankard that has been filled with crushed ice. Let this set for a few minutes, and then

pour into it your French brandy that has been kept at a temperature of about 40 degrees Fahr., and garnish the silver tankard with sprigs of mint. Do not use a straw when drinking it, but drink from the tankard.

MISS MARY JOSEPHINE BOMBERGER.

MINT BRANDY

(*Hampton*)

Gather the mint at a season when the sun is hot—say, July; use only the tender shoots. Strip off the leaves and cover them with brandy in an open bowl and allow it to remain in the sun for three or four hours, according to the strength of the mint flavor desired. Strain without bruising, and then sweeten to taste before bottling. (Dissolve the sugar in just enough hot water to melt it.) It can be strained through a strainer first, and then through a bit of cheesecloth, to insure clearness.

This is a specific for some forms of bowel trouble, and is a famous old recipe at Hampton.

Mrs. JOHN RIDGELY.

MINT SAUCE FOR LAMB

(Weldon)

One-fourth pint vinegar, 4 tablespoonfuls chopped mint, and 2 tablespoonfuls of sugar. Let stand for an hour or more before using.

Mrs. M. BOMBERGER.

MINT JELLY FOR LAMB

(Weldon)

Wash a generous handful of mint leaves and put to steep in 1 pint of boiling water. After the infusion has stood several hours, strain through a flannel bag and add an equal amount of granulated sugar. Boil without stirring, to a thick syrup. It is better to fill your pint cup several times with leaves and make about a quart of the essence at once, as it boils down greatly. Make a clear apple jelly and add enough of the mint essence to give a pale green color.

Mrs. BOMBERGER.

✂ CONSERVED MINT LEAVES.

Make a syrup of sugar and water, and while hot dip the mint leaves in it. Then drain them

carefully one at a time. When cold, dust well with granulated sugar.

MRS. O. H. W. HUNTER.

CREAM MINTS

(*Weldon*)

One cup of white sugar, $\frac{1}{4}$ cup of mint essence; boil together until it will candy in cold water. Remove from the fire, pour into another dish and stir till creamy. Drop quickly with a teaspoon on a marble slab. To prepare the mint essence for the candy, take a generous handful of mint, bruise it gently till the mint oil comes, then pour 1 cup of boiling water on it and let it steep for 15 minutes, then strain and use $\frac{1}{4}$ cup of mint essence to 1 cup of sugar. This is a candy recipe of the old school.

MRS. M. BENTON BOMBERGER.

Sing me a song of perfumes,
Where winding your lyric rhyme;
Are sprigs of spicy tansy,
And aromatic thyme.
The breath of the pure and open
From brooks where cedars glint,
And best of all where ripples call
The poignant scent of mint.
—ISABEL S. MASON.

WILLIAMS' PORT

Mr. Otho Holland Williams Hunter kindly gives a very rare old recipe for Catawba wine, and also some recipes for punch. Mr. Hunter is the great-great-nephew of General Otho Holland Williams, a distinguished gentleman of Colonial days, who was the founder of Williams' Port, and a gallant officer of the Revolutionary army. A magnificent monument was erected to his memory in 1905, by his country in recognition of his valuable services rendered to it, Congress having made a handsome appropriation for that purpose.

CATAWBA WINE

This song of mine
Is a Song of the Vine,
To be sung by the glowing embers
Of wayside inns,
When the rain begins
To darken the drear Novembers.

While pure as a spring
Is the wine I sing,
And to praise it, one needs but name it;
For Catawba wine
Has need of no sign,
No tavern-bush to proclaim it.

—LONGFELLOW.

CATAWBA WINE

(Mr. O. H. W. Hunter)

Mash the grapes in a large bowl and let stand for 3 or 4 days, then squeeze juice out of grapes, and to 2 quarts of juice add 2 quarts of water and 2 pounds of sugar. Let it all thoroughly ferment. After it is through fermenting, put a syphon in the barrel by boring a hole through the cork that is in the bung-hole of the barrel. Make the hole just large enough to get the syphon through, and seal around the syphon in the cork with hot wax so the air cannot get in the barrel. Put the end of the syphon just inside the barrel and put the other end of the syphon in a vessel which is kept constantly filled with pure water. Let the syphon remain in the barrel for 3 or 4 months, then bottle and seal tight. This wine looks like champagne and tastes like it. But to obtain this result you must follow *every* minute direction in this recipe.

"And lately, by the Tavern Door agape,
Came shining through the Dusk an Angel Shape
Bearing a Vessel on his Shoulder; and
He bid me taste it; and 't was—the Grape!"

—*Rubáiyát*, of OMAR KHAYYAM.

TEA PUNCH

Three pints of whisky, 1 pint of rum, 1 large tea cupful of green tea, 2 dozen lemons, 4 pounds sugar, 2 quarts of boiling water. Pour water on tea and let it steep for a short time. Squeeze lemons over the sugar. Peel very thinly 18 lemons and pour the boiling hot tea over the peels. Let it stand 5 minutes, then strain and pour tea over sugar and lemon juice. When sugar is entirely dissolved add whisky and rum and strain again. When ready to use add oranges, pineapples (cut in dice shape), Maraschino cherries, or any other fruit you may like. Some persons like curacao in it also. Put this punch mixture in the punch bowl with a large lump of ice. This quantity will serve twenty-five people.

MR. O. H. W. HUNTER.

A CHAMPAGNE PUNCH FOR LADIES

One quart of orange ice very well frozen and 1 bottle of California champagne.

MR. O. H. W. HUNTER.

BOONESBOROUGH

Through the kindness of Mr. George A. Davis of Boonesborough a splendid old recipe for quince brandy is given. Mr. Davis is the son of the late Captain Elias Davis and the great-great-grandson of William Boone, who came from England and settled at Reading, Pennsylvania. From here he emigrated to Maryland and founded the little village of Boonesborough. He was of the family of Daniel Boone, the Kentucky pioneer, who came to Maryland, and, finding it so thickly settled, and being full of adventure, he emigrated to North Carolina, and later he went to Kentucky. A number of the families from this section of Maryland emigrated to Kentucky and helped to open up the wilds of that grand old Blue Grass State. Among these pioneers were the Shelbys, one of whom became a governor of that State: and the Hart family, into which Henry Clay married.

William Boone and his wife Susannah

Boone are buried in the old graveyard in Boonesborough, and lying near them in the old churchyard, is their daughter, upon whose tomb we read the quaint inscription:

"Charlotte Boone
Proprietress of Boone's Borough."

The Boone family were of staunch old Quaker stock.

AN OLD QUAKER TOAST

"Here's to thee and thy folks,
May they love me and my folks
As much as me and my folks
 Love thee and thy folks.
For there never were folks
Since folks were folks
That loved folks
As well as me and my folks
 Love thee and thy folks."

QUINCE BRANDY

Select fine, large and perfect quinces. To make $1\frac{1}{2}$ gallons of the brandy take 2 quarts of quince juice, 4 quarts of Cognac brandy, $2\frac{1}{2}$ pounds of white sugar, 12 ounces bitter almonds (bruised), 1 pound of coriander seed, 3 ounces of cloves. Let stand for at least 48 hours, then strain and bottle up. This is a

very delicious drink. You can let this mixture stand for longer than 48 hours before straining (if you have sufficient patience, Mr. Davis says).

MR. GEORGE A. DAVIS.

TO A ROSE

(Gathered in the old Rose Garden at
"Weldon," June 26, 1907.)

Whether it be the damask bloom
From the heart of Syria old;
Or the fern-leaf thorn in Scotland born,
And wreathed with clustered gold.
Whether it be the rose that blows
In a palace garden fair;
Or the Cherokee white in the silken night,
Of a Seminole maiden's hair;
It matters not if high or low,
If far or near it grows;
Wherever it be, in royalty
It shines as a Rose, a Rose.

Whether it be the crimson bud,
Where Vishnu's wife found birth:
Or the moss-rose sweet that kissed the feet
Of weary Christ on earth.
The briar ablush the woodside way,
The Rambler roving high;
Or the pale Hermosa soft abloom
'Neath "Weldon's" summer sky—
It is ever, oh, ever the same sweet flower
The past and present knows;
Wherever it be, it's royalty
Will stamp it a Rose, a Rose.

—ISABEL S. MASON.

WELDON

“Green-walled by the hills of Maryland,” in fact at the very foot of South Mountain lies Weldon, whose story is written in brick, for the quaint old house is built of brick and the walks around it are all made of brick, and so ancient are they that the roots of the great old trees have pushed them upward in many places. Miss Emily Emerson Lantz, in a recent publication, writes of it: “The old Welsh name Weldon was given to the Bomberger estate by Lord Baltimore, and it is a beautiful old place adorned with a typical Southern gallery. The trees of the place are, many of them, more than a century old, and covered with English ivy. It has a picturesque garden hedged in by boxwood, where the quiet is broken by bird songs the year around. Even the click of the latch of the old front gate is a bird’s note. All the surroundings are so quaint and old-fashioned that they seem but a chapter from an ancient book—and those

possessing imagination can almost hear the crack of whip and call of postboy and almost see the long-ago post-chaise speeding down the road."

Through the kindness of Mrs. Bomberger of Weldon, wife of Mr. M. Benton Bomberger, a number of old recipes are given.

"Mr. M. Benton Bomberger is the great-grandson of Lawrence Bomberger, who was one of the landed gentlemen of Maryland before the Revolutionary War, Frederick Calvert, sixth and last Lord Baltimore, having granted to him three tracts of land, named respectively 'Wine Hill,' 'Virgin Fair,' and 'Blue Rock,' the latter having been granted July 1, 1758. And it was upon this grant of land that the first monument ever erected to George Washington was built, July 4, 1827, by patriotic citizens of Boonesborough, whose memories still thrilled with the triumph of the American Revolution.

"In addition to these grants made by Lord Baltimore, Lawrence Bomberger was the owner of other large estates, and he also owned two wharves in the city of Baltimore, which were eventually sold for taxes, as his

representative possessing the power of attorney neglected to pay them in due time.

"Lawrence Bomberger descended from an old and distinguished German family that had furnished a long line of statesmen for Prussia. He was a devout churchman, and he died full of years and was buried on his old estate where he had lived the quiet life of a country gentleman."

These are the old Weldon recipes:

"Then a ham brown and crisp, and bristling all over with cloves."

OLD MARYLAND BAKED HAM

(Weldon)

Soak a ham in cold water for 2 days and 2 nights, changing the water in that time four times. Wash it thoroughly in tepid water. Place it skin down in the ham boiler, which must be full of cold water. Do not boil too fast, and as the water boils down replenish with *hot* water. When the ham is done it will turn of *its own accord* skin up in the boiler. While the ham is hot remove the skin carefully, then place the ham in a large

pan. Stick the ham full of cloves, sprinkle with black pepper, bread crumbs, and brown sugar. Pour over it a cup of sherry wine and put it in the oven until it is nicely baked and browned.

OLD COLONIAL EASTER HAM

(Weldon)

Prepare and boil the ham just the same as an "Old Maryland Baked Ham." After the skin is removed (after the ham has been boiled) cut a generous slice out of the center of the ham and fill it in with old Maryland Filling (the same that you use to fill fowls with), then stick the ham full of cloves, sprinkle with black pepper, bread crumbs, and brown sugar, and put it in the oven to bake a nice brown. This ham was used for dinner on Easter Sunday in Colonial times.

OLD MARYLAND FILLING

(Weldon)

Cut stale bread in 1 inch squares and put it into a skillet in butter that has been made

already very hot. Stir all the time and toast to a nice light brown. Then put the bread into a bowl and scald with boiling water, using as much water as the bread will absorb without making the bread "soft." Then add 2 eggs, and butter the size of an egg. Season with salt, pepper, celery, cut up; also parsley and a dash of onion.

MARYLAND BISCUITS

(Weldon)

Three pounds flour, $\frac{1}{2}$ pound lard, 1 small *pinch* of salt (too much salt will make the biscuits heavy). Beat with iron (never use wood). When worked out stick each biscuit on the top and bottom with a fork. Make up dough *very stiff* with water.

THIN BISCUIT

(Weldon)

One pint flour, 1 egg, 1 spoonful of lard, a little salt. Make up with sweet milk into a moderately stiff dough. Roll out quite thin and cut with a biscuit cutter. Then take each

one and roll out as thin *as possible*. Stick all over with a fork and bake a light brown. These are the genuine old Southern "Thin Biscuits."

BATTER BREAD ("BATTI BRAID")

(Weldon)

One pint meal (white), 1 pint sweet milk, 1 pint *boiling* water or milk, 2 eggs, a little salt, $\frac{1}{2}$ tablespoonful lard. Take one-half the meal and pour over it the *boiling* water, then add the other milk, the rest of the meal, and the eggs well beaten. Lastly add the lard (melted). Bake in a deep fireproof dish, that has been made hot and well greased.

POTATO ROLLS

(Weldon)

One cup yeast, 1 cup flour, 1 cup mashed potatoes. Set these to rise. When light, add 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup lard, some salt. Make up stiff. Let stand until light. Roll out until $\frac{1}{2}$ inch thick, then cut with round cutter. Butter and lap over. Let stand until

very light. Bake in hot oven 10 minutes. These are the old Maryland potato rolls.

SALLY LUNN

(*Weldon*)

One egg, 1 small cup sugar, creamed well together. Then stir well with a lump of butter the size of an egg, and beat all together, then add 1 cup sweet milk and stir well, then add $3\frac{1}{2}$ cups of flour that has been sifted 3 times and in which has been sifted 2 teaspoonfuls baking powder; also add a pinch of salt. Mix all well together. Bake in a loaf cake. Try it with a broom straw to see when done.

TIPSY PUDDING

(*Weldon*)

Take stale cake (fruit cake or any other), cut it in bits and lay it in the bottom of a glass dish. (Cake crumbs can also be utilized in this pudding.) Pour over the bits of cake $\frac{1}{2}$ pint wine, then make boiled custard and pour over this, then whip the whites of 2 eggs and 2 tablespoonfuls sugar and put on top of cus-

tard. Set it in the oven till it is light brown. Serve cold.

TOMATO SOUP

(Weldon)

One quart tomatoes, 1 quart water, 1 pint milk. Season with pepper, salt and butter; 1 teaspoonful of soda. Put the water and tomatoes on and let boil, then strain through a sieve, then add the soda, milk, pepper, salt, and butter. Let all boil together. If you prefer it thinner than this makes it, add water to suit taste.

ICE CREAM CAKE

(Weldon)

Whites of 8 eggs, 1 scant cup of butter well creamed, 2 cups sugar, 1 cup sweet milk, 2 cups flour, 1 cup cornstarch sifted together 12 times, in which has been sifted 2 teaspoonfuls baking powder. Flavor with vanilla. Beat the butter and sugar together, add the milk, then add the flour and cornstarch and baking powder (sifted 12 times), then add the whites of the eggs beaten to a stiff froth, then add the

flavoring. Grease the pans well and flour them afterwards, to keep from sticking.

ICING FOR CAKE

Whites of 4 eggs beaten to a stiff froth, 4 cups of pulverized sugar. Pour over the sugar 1 small cup of boiling water and let it boil until clear and will candy in cold water. Don't let it get too stiff or it will not make good icing. When done pour over the frothed eggs the boiling syrup and beat until light. Add 2 teaspoonfuls vanilla and 1 teaspoonful of citric acid. Put between cakes and ice the top and sides with it.

OLD MARYLAND APPLE TODDY

(*Weldon*)

About Thanksgiving Day take $\frac{1}{2}$ dozen large, smooth, and good cooking apples, and roast them until they burst open. While hot mash them—skin, seeds, and all—and pour on them $\frac{1}{2}$ gallon of good apple brandy. Add sugar and seal tight in a stone jar until Christmas Day. Weaken with water to taste.

If the apples have not all been reduced to pulp, serve what is left of them with the toddy. As old Malachi said, "Take a little of de apple. Dat's whar de real spression ob de toddy is."

SAND TARTS

(Weldon)

One pound sugar, 1 pound flour, yolks of 5 eggs, 6 ounces butter, 2 tablespoonfuls thick milk, $\frac{1}{2}$ teaspoonful soda. Roll thin, cut out. Beat the whites of 2 eggs and wash the tops of them with it. Sprinkle with cinnamon, granulated sugar, and chopped almonds.

WOODBERRY CAKE

(Weldon)

(A great favorite with children)

One cup sugar, 1 cup sweet milk, 1 pint flour, piece of butter size of an egg, 1 teaspoonful baking powder mixed in the flour; flavor with 2 teaspoonfuls of ground cinnamon. Bake in a large flat pan.

L. D. F. C.

CANTALOUPE PICKLE

(Weldon)

Pare the cantaloupes, cut a slit in the sides and remove the seeds. Put them in brine that will bear an egg. Let them remain 2 weeks or longer, then put them in cold water for 2 days, changing the water 2 or 3 times. Then wrap them in corn blades and put them in a preserving kettle, and to 1 gallon of water take a piece of alum the size of a hickory nut. Pour this over the cantaloupes and let them simmer not more than $\frac{1}{2}$ hour, then put them in cold water for 2 or 3 hours, then press all the water from the fruit with a linen towel. Cut up some of the soft cantaloupes and put them with the filling which is made by adding mace, ginger, lemon rinds, and cloves. Boil the rind of 4 or 5 lemons before using it. When all is well mixed, fill the fruit. Put the filled fruit into a preserving kettle (after the cantaloupes have been tied well together so the filling can not come out), and boil them until tender in a syrup made out of sugar and vinegar, 1 pound sugar and 1 pint vinegar to 1

pound fruit. If any of the seasoning is left put it in the syrup and boil with the pickles.

VEAL TERRAPIN

(Weldon)

Boil thoroughly $1\frac{1}{2}$ pounds veal. When cold cut in small pieces. Put in a chafing dish a good-sized piece of butter. Rub the meat with a tablespoonful of butter, add salt and pepper, 3 or 4 cloves. Let boil about 15 minutes. Add wineglass of sherry wine and hard boiled eggs cut up.

“The Colonel stopped, unlocked a closet in the sideboard, and produced a black bottle labeled in ink, ‘Old Cherry Bounce, 1848.’”

—“Colonel Carter of Cartersville.”

CHERRY BOUNCE

(Weldon)

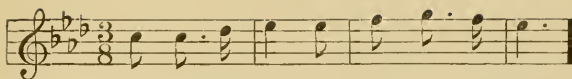
Wash the cherries, put them in a porcelain kettle with enough water to cover them. Let them come to a boil, then strain cherries through a colander, then strain juice through

a flannel cloth (white). Let it cool. Add half a gallon or more of French brandy to 1 gallon of cherry juice and 2 pounds of loaf sugar to 1 gallon of the mixture. Take a little of the bounce and boil the spices in it, using cinnamon, allspice, and a very few cloves, and add this to the whole. The spices are put in a little bag and boiled in this way. Add the sugar while the juice is hot, but the brandy is not added until it is cool. Then bottle and seal tight.

BROWN BETTY

(Weldon)

One-half cup of milk (scant), 2 large cups of brown sugar. Boil 5 minutes, stirring briskly. When almost done stir in 1 cup of black walnut kernels or chopped almonds. Remove from the fire and stir until the mixture grains or looks sugary. Pour in a well-buttered pan to the depth of 1 inch. As the candy cools mark off in squares with a knife. Walnuts are better in it than almonds.



See how it spar - kles, This drink di - vine.

“GIROFLE-GIROFLA

TOASTS

“I drink it as the Fates ordain it.
Come, fill it, and have done with rhymes;
Fill up the lonely glass and drain it
In memory of dear old times.”

—WILLIAM MAKEPEACE THACKERAY.

“Fill yo’ glasses, gentlemen, and drink to the health
of that greatest of all blessings—a true Southern
lady!”—COLONEL CARTER, of Cartersville.

TO CELIA

“Drink to me only with thine eyes,
And I will pledge with mine;
Or leave a kiss but in the cup,
And I’ll not look for wine,
The thirst that from the soul doth rise
Doth ask a drink divine;
But might I of Jove’s nectar sup,
I would not change for thine.”

—BEN JONSON.

“Here’s to the maiden of bashful fifteen;
Here’s to the widow of fifty;
Here’s to the flaunting extravagant queen,
And here’s to the housewife that’s thrifty.
Let the toast pass,
Drink to the lass,
I’ll warrant she’ll prove
An excuse for the glass.”

—RICHARD BRINSLEY SHERIDAN.

TO WOMAN’S LOVE

“To woman’s love—to man’s not akin,
For her heart is a home, while his heart is an inn.”

“I have met many, liked a few;
Loved but one—here’s to you.”

“Here’s to those who love us,
Not to those whom we love;
For those whom we love
May not love us.”

“Here’s to a good girl—
Not too good, for the good die young,
And we don’t like dead ones!”

“Here’s to the tongue of woman: it never wears out.”

“Here’s to our wives, who fill our lives
With little bees and honey;
They break life’s shocks, they mend our socks,
But don’t they spend our money!”

"Here's to the prettiest,
Here's to the wittiest,
Here's the truest of all who are true;
Here's to the neatest one,
Here's to the sweetest one,
Here's to them all in one—here's to you!"

"Here's to our wives and sweethearts!
May our sweethearts become our wives,
And our wives ever remain our sweethearts."

KENTUCKY

"Here's to old Kentucky—
The place where I was born—
Where the corn is full of "kernals"
And the "Colonels" full of corn."

WOMEN

"Here's to the women—God bless 'em,
You can't live with 'em and you can't live without 'em."

DAME FORTUNE

"Here's to Dame Fortune: May you never meet
her daughter—Misfortune."

TO A CHAPERON.

"Here's to the chaperon,
May she learn from Cupid
Just enough blindness
To be sweetly stupid."
—OLIVER HEREFORD.

A STIRRUP CUP
TO
"MERRYLEGS"

"Here's to one, though ripe in years,
Brought many pleasures, never tears.
His virtues such that were they named,
Men, having less, might feel ashamed.
Steady—tried and trustful, true,
Willing—honest—noble, too.
From 'ole Kentucky's' border line
Where Girls and Horses both are fine.
Here's to him, and when he dies
May he, like Pegasus, arise.
May clover fields above be no
Whit less sweeter than below.
May he stand
Beyond the stars
And greet us from
God's meadow bars.
Here's to Merrylegs, a friend
Whose heart is faithful to the end."
—ISABEL S. MASON.

"I fill this cup to one made up
Of loveliness alone,
A woman, of her gentle sex
The seeming paragon—
Her health! and would on earth there stood
Some more of such a frame,
That life might be all poetry,
And weariness a name."
—EDWARD COATE PINKNEY.

TO OUR MOTHERS

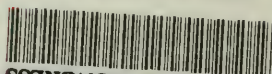
"We have toasted our sweethearts,
Our friends, and our wives;
We have toasted each other,
Wishing all merry lives.
Don't frown when I tell you
This toast beats all others,
But drink one more toast, boys—
A toast to—Our Mothers!"

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